

PLATED MENUS

THREE COURSE PLATED

preselection of main course required

BREAD & BUTTER

BEET SALAD **N**

Endive, Cara Cara Orange, Candied Pecan

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FILET MIGNON **GF**

Broccolini, Pommes Purée, Beef Jus

or

BLACK COD **GF**

Broccolini, Pommes Purée, Miso

or

CAULIFLOWER **V**

Piquillo Pepper, Navy Bean, Pine Nut

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BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

GRANDEUR FOUR COURSE PLATED

preselection of main course required

HAMACHI SASHIMI **GF, DF**

Koji, Puffed Rice, Radish

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RICOTTA TORTELLINI

Beurre Blanc, Périgord Black Truffle Jus

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BREAD & BUTTER

USDA PRIME STRIPLOIN **GF**

Broccolini, Potato Pavée, Confit Shallot, Beef Jus

or

DOVER SOLE **GF**

Broccolini, Potato Pavée, Confit Shallot, Brown Butter

or

HEIRLOOM CARROT **V**

Beet Hummus, Vadouvan, Spiced Chickpea

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CHOCOLATE MOUSSE CAKE

Raspberry Chantilly



DF Dairy Free **GF** Gluten Free **V** Vegan **N** Cont. Nuts

SUPPLEMENTARY MENUS

SHARING STYLE PLATES

BREAD & BUTTER

ALOETTE WEDGE SALAD **GF**

Avocado, Puffed Grains, Chive Cream

JUMBO SHRIMP COCKTAIL **GF, DF**

Horseradish, Cocktail Sauce, Chive

BURRATA SALAD **N**

HERB PISTOU, GRAPE, PECAN, FRISÉE

BEEF CARPACCIO **GF, DF**

Mustard, Parmigiano-Reggiano, Watercress

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BRAISED SHORT RIB **GF, DF**

Confit Shallot, Button Mushroom, Beef Jus

DOVER SOLE **GF**

Brown Butter, Lemon

SMASHED FRIED POTATOES **GF**

Black Pepper Aioli, Chive

GRILLED BROCCOLINI **V**

Chili, Garlic

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BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

EXECUTIVE LUNCH

BREAD & BUTTER

ALOETTE WEDGE SALAD **GF**

Avocado, Puffed Grains, Chive Cream

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RICOTTA RAVIOLI

Olive Oil, Basil, Parmesan

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CHICKEN SUPRÈME **GF**

Brown Butter, Capers, Parsley

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SMASHED FRIED POTATOES **GF**

Black Pepper Aioli, Chive

GRILLED BROCCOLINI **V**

Chili, Garlic

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ALOETTE S'MORE COOKIE

Chocolate, Marshmallow

